



Peach - Blackberry Pie

This is my newest and absolutely favorite pie!

*This unbelievable one-crust wonder from Renee McLeod's **Petsi Pies** in Somerville, Massachusetts will be clearly superior this summer when made with our own Chilton County peaches.*

In the meantime, frozen fruit still makes this a fabulous pie.

Thank you, Renee!

*FYI - I first found this pie in Stephanie Anderson's **Killer Pies**, a **wonderful** pie-specific cookbook which, by the way, you can find at Birmingham Bake & Cook Company next to my favorite Fat Daddio's pie pans.*

Filling

8 each Ripe Peaches

4 Cups Fresh or Frozen Blackberries

½ Cup Sugar

3 Tablespoons Cornstarch

½ teaspoon Ground Nutmeg

1 Tablespoon Fresh Lime Juice

1 Teaspoon Grated Lime Zest

1 Unbaked 9" Pie Shell

Preheat your oven to 350°F.

Blanch the peaches in boiling water for 1 minute than place them in an ice bath.

Remove the skins, remove the pit, and slice them. Toss them gently with the blackberries.

Mix all of the remaining ingredients seperately, then pour it over the fruit and stir / toss to evenly coat.

Pour into the pie shell.

Crumb Topping

½ Cup Light Brown Sugar, packed

½ Cup All-Purpose Flour

Pinch of Salt

½ Cup (1 Stick) Butter, cut into ¼" slices

Place the brown sugar, flour and salt into the bowl of a food processor. Add the butter slices.

Pulse until large buttery "crumbs" form. Top the pie with the crumbs, leaving about 1" uncovered around the edge.

Bake for 45 – 50 minutes (longer if using frozen fruit), until the juices are thick and bubbly.

Cool at least 1 hour before serving.